4 STEPS TO FOOD SAFETY
FROM OUR FOUNDING FATHERS

GEORGE WASHINGTON
STEP 1 - CLEAN
When preparing party food, wash hands and surfaces often.

JOHN ADAMS
STEP 2 - SEPARATE
Use separate plates for raw and cooked food when grilling.

THOMAS JEFFERSON
STEP 3 - COOK
Cook foods to the right temperature using a food thermometer.

BENJAMIN FRANKLIN
STEP 4 - CHILL
Don’t leave food at room temperature for longer than two hours.

DID YOU KNOW?
A person can become sick anytime between one hour and six weeks after eating food contaminated with harmful bacteria, viruses or parasites.

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